

WHAT IS CLAIMED IS:

1. An emulsion for processed meat which comprises (A) oil and fat of animal and plant, (B) at least one substance selected from (a) at least one compound selected from sucrose fatty acid esters, monoglycerides, polyglycerides and lecithins and (b) at least one substance selected from proteins of animals and plants, hydrolysis proteins and enzyme decomposed proteins, and (C) at least one compound selected from basic amino acids and salts thereof.
2. An emulsion according to Claim 1, which further comprises (D) an emulsion stabilizer based on a polysaccharide.
3. An emulsion according to Claim 1, which further comprises (E) an alkali salt.
4. An emulsion according to Claim 1, wherein component (C) is at least one compound selected from L-arginine, L-lysine, L-histidine, L-proline, L-arginine L-glutamate and salts thereof.
5. An emulsion according to Claim 3, wherein component (E) is at least one compound selected from sodium carbonate, potassium carbonate, sodium citrate and sodium malate.
6. An emulsion according to Claim 1, wherein an amount of component (a) of component (B) is 0.01 to 10 parts by weight, an amount of component

(b) of component (B) is 0.05 to 100 parts by weight and an amount of component (C) is 0.05 to 30 parts by weight per 100 parts by weight of component (A).

7. An emulsion according to Claim 2, which comprises 0.01 to 100 parts by weight of component (D) per 100 parts by weight of component (A).

8. An emulsion according to Claim 3, which comprises 0.05 to 30 parts by weight of component (E) per 100 parts by weight of component (A).

9. An emulsion according to Claim 1, wherein a content of solid substances is 15 to 85% by weight.

10. A processed meat comprising an emulsion for processed meat described in Claim 1 which is uniformly distributed in meat.

11. A processed meat according to Claim 10, which comprises 5 to 30 parts by weight of the emulsion for processed meat per 100 parts by weight of meat which is uniformly distributed in the meat.

12. A processed meat according to Claim 10, wherein the emulsion for processed meat is uniformly dispersed into meat in accordance with at least one of a process of injecting the emulsion for processed meat into meat and a process of mechanically loosening meat.